

*To Remove Ink from Linen.*—Dip the soiled part in pure melted tallow. Wash out the tallow, and the ink stain will be removed with it.

*Almond Custards.*—Blanch a quarter of a pound of almonds, beat fine ; add a pint of cream, two spoonfuls of rose water, and the yolks of four eggs. Sugar to taste.

*Wiggs.*—Half a pint of warm milk, three-quarters of a pound of flour, three spoonful of yeast. Let it rise, and work into it four ounces each of sugar and butter, and a few carraway seeds. Bake quick.

*An Excellent Common Fried Cake.*—One cupful of sugar, one cupful of cream, three eggs, some cinnamon or nutmeg, and a tea-spoonful of saleratus. Cut in jumbles or in strips, and twist and fry in lard.

*Doughnuts without Yeast.*—One cupful of sugar, two eggs, one cupful of fresh butter, three cupful of buttermilk, flour enough to form a dough (not too stiff), and one tea-spoonful of saleratus. Fry in lard.

*Bannock.*—Two cupful of meal, two cupful of flour, one tea-spoonful of salt, and four spoonful of molasses. Wet up with buttermilk, adding a tea-spoonful of saleratus. Bake one hour.

*Milk Toast.*—Boil a pint of rich milk with a table-spoonful of butter, and one of flour. Have ready, in a dish, eight or ten slices of bread, toasted. Pour the milk over them hot, and cover it until it goes to the table.

*How to render Ladies' Dresses Non-Combustible.*—Add a little powdered alum to the starch used in preparing them. The alum will prevent them from bursting into flame when placed in contact with any burning substance,

*Lowell Brown Bread* (Capital).—Three tea-cupful of Indian meal, two tea-cupful of rye, one-half a tea-cupful of molasses, one tea-spoonful of salt, and one tea-spoonful of saleratus. Mix in one quart of new milk. Bake two hours.

*Baked Indian Pudding.*—Take three pints of new milk, and scald half of it. Stir in meal until quite thick ; then add the remainder of the milk. Beat four eggs, and stir into the butter. Spice and sweeten to taste, and bake two hours.

*Raised Biscuit.*—To three pints of sifted flour, add one quart of boiling milk. When milk warm, stir into the batter one cupful of potato or home brewed yeast, and a tea-spoonful of salt. When light, add one tea-spoonful of soda, four spoonful of melted butter, two table-spoonful of white sugar, with flour stiff enough to mold. Make into small cakes. When light, bake in a quick oven.

*Cream Biscuit.*—Four tea-cupful of cream, one tea-spoonful of saleratus, dissolved in a cupful of milk. Both milk and cream should be sweet, or both sour. Add one egg, if you choose. Mix soft as you can, and not mold it much. Bake in a quick oven.